

Claims

What is claimed is:

1. A chocolate tempering machine comprising:

a casing having a top surface with an opening and an interior;

a bowl for holding chocolate, adapted to be inserted in the casing opening and having a lip;

a baffle to be inserted within the bowl;

means for causing relative rotation between the bowl and the baffle;

means for heating the bowl to create a molten pool of chocolate within the bowl;

means for cooling the bowl;

means for sensing the temperature of the molten pool of chocolate; and,

digital, programmable means for controlling the heating, cooling and rotation within the machine.

2. The machine of claim 1, including

means for sensing relative humidity within the machine,

means for setting pre-determined high and low relative humidity limits, and,

means for providing a warning when a pre-determined limit is reached.

3. The machine of claim 1, including

means for sensing ambient air temperature within the machine,

means for setting pre-determined high and low temperature limits, and,

means for providing a warning when a pre-determined machine ambient air temperature limit is reached.

4. The machine of claim 1 including a ring positioned between the top surface of the casing and the bowl lip to provide stability to the bowl while preventing contamination of the casing interior from the bowl.
5. The machine of claim 1 including a data port for interfacing with external computer programming units.
6. In a chocolate tempering machine that includes digital, programmable means for controlling the heating, cooling and rotation within the machine and the timing of same, the improvement comprising:

means for causing rotation and application of heat within the machine to the chocolate being tempered over extended periods of time; and,

means for timing the length of rotation and application of heat.
7. The chocolate tempering machine of claim 6 including digital programmable means for selecting operating voltage for the machine.
8. The chocolate tempering machine of claim 6 that includes means for making incremental changes in operating temperatures.
9. The chocolate tempering machine of claim 6, including

a clock display.
10. The chocolate tempering machine of claim 6, including

means for automatically and intermittently causing rotation and application of heat within the machine to the chocolate being tempered over extended periods of time; and,

means for timing the length of rotation and application of heat.

11. In a chocolate tempering machine that includes digital, programmable means for controlling the heating, cooling and rotation within the machine and the timing of same, the improvement comprising:

means for selecting the temperature and cycle of heating and cooling of chocolate within the machine to form a recipe;

means for storing a plurality of recipes to form a menu; and,

means for recalling a recipe from the menu for later use.

12. The chocolate tempering machine of claim 8, including

means for providing an additional cooling cycle for the chocolate.